



Ayoung Chang
Executive Room Chef

Ayoung Chang studied at Woosong University in South Korea and has perfected her craft around the world. She brings with her extensive experience in the culinary arts, ranging from research & menu development to working as executive chef at four separate restaurants. Her most recent position was at Jia, a Pan-Asian fusion restaurant at Beau Rivage Casino & Resort MGM International in Biloxi, Mississippi. She has won many awards, including a Gold Medal at the Expogast - Villeroy & Boca Culinary World Cup in Luxembourg. In 2017, she was featured in Chefs Collective: Recipes, Tips and Secrets from 50 of the World's Greatest Chefs by Michelle Tchea. She is excited to apply her vast knowledge and experience as Jade's Executive Room Chef.

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